



Halloween

#SweetAndSpookywithGoldenCloudAndBeacon

Recipes 2023





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Recipes





Monster Cupcakes



Ingredients

- 1 x Golden Cloud Carrot Cake and Icing Mix (follow instructions on the packaging)
- 12 Black cupcake cases
- Orange, blue & green food colouring
- 2 x 75g Beacon Allsorts Original Mini Licorice
- Licorice
- 150g Beacon Pink & White Marshmallows
- Toothpicks
- Spray & Cook

Method

1. Prepare the Golden Cloud Carrot Cake and Icing Mix according to instructions on the packaging.
2. Prepare the icing according to the packaging. Separate the icing into 3 equal parts and use the food colouring to make orange, blue and green icing.
3. Once the cupcakes are cool, pipe the icing onto the cupcakes.
4. To decorate the cupcakes, use the round Allsorts as monster eyes. You can use toothpicks to raise them or put them straight into the icing.
5. Using scissors, cut the marshmallows into small round pieces to make the monster's mouths.



Spooky Waffle Pops



Ingredients

- Golden Cloud Flapjack/ Pancake Mix (follow instructions on the packaging)
- Spray & Cook
- Ice cream sticks
- 2 x Beacon Heavenly Ivory Cream
- 2 x Beacon Midnight Velvet or Milk Chocolate
- Chocolate vermicelli
- 100s & 1000s
- 2 x 75g Beacon Allsorts Original Mini Liquorice



Halloween tip! If you don't have a waffle machine you could make flapjack pops instead.

Method

1. For the waffle pops, prepare the Golden Cloud Flapjack/ Pancake Mix according to instructions on the packaging. Preheat your waffle machine. Add Spray & Cook so they don't stick and pour the flapjack batter into it. As they cook, add the ice cream sticks. Once they are cooked, allow them to cool before you proceed.
2. Line a baking tray with baking paper
3. Place the chocolate into individual bowls and melt for 30-60 seconds in the microwave.
4. Dip each waffle pop into chocolate then sprinkle it with vermicelli or 100's & 1000s. Add the round all sorts for eyes & the play with the other shapes to make a face. Place them on the tray you prepared in step 2. Put the tray in the fridge for several hours or until the chocolate sets.





Black Velvet Cupcakes



Ingredients

- 1 x Golden Cloud Vanilla Cake Mix
- 2 eggs
- 300ml whole milk
- 150ml Sunflower Oil
- 1 tsp black gel food colouring
- 30g black cocoa powder (or regular)
- 100g unsalted butter
- 1 tsp orange food colouring



Method

1. Preheat the oven to 180°C and line 2 x 12-hole cupcake trays with cupcake papers.
2. In a large bowl whisk together the eggs and oil until combined.
3. Sift in the Golden Cloud Vanilla Cake Mix and cocoa powder and stir to combine.
4. Pour in the milk in two batches, stirring well between each addition.
5. Add the black food colouring to the cupcake batter and mix until well combined and lump free.
6. Fill each cupcake case 2/3 of the way up and bake in a preheated oven for about 12 minutes or until a skewer inserted into the cupcake comes out clean. Allow the cupcakes to cool completely before decorating.
7. To make the frosting, add the Golden Cloud Icing Mix and butter to a bowl of an electric mixer fitted with a paddle attachment. Beat on medium speed until combined.
8. Slowly add the milk to the icing sugar mixture with the motor running at medium speed. Once added, scrape down the sides of the bowl and mix again until the frosting is fluffy.
9. Add the orange food colouring to the frosting and beat until combined.
10. Fill a prepared piping bag with the frosting and pipe a swirl onto each cupcake and decorate with sweets.





Pumpkin Shaped Cookies



Ingredients

Cookies

- 200g unsalted butter
- 100g castor sugar
- 350g Golden Cloud Cake Flour
- Pinch of salt
- 1 egg
- 1 egg yolk

Decorating

- 1 tsp vanilla essence
- 80g Beacon Milk Chocolate
- 40 ml whipping cream
- 50g white sugar, coloured orange
- 2 tbsp butter
- Icing sugar
- All Gold strawberry jam



Method

1. Add the castor sugar and room temperature butter to a food processor and pulse until creamed.
2. Add the egg and then the egg yolk to the butter mixture, mixing well between each addition.
3. Add the vanilla essence and mix again.
4. Add the flour and salt and pulse again until well combined, stop the mixer as soon as the dough has come together.
5. Wrap the dough in plastic wrap and refrigerate for 1 hour.
6. Preheat the oven to 120°C and line two large oven trays with baking paper.
7. Roll out the chilled dough on a floured surface and use a pumpkin shaped cookie cutter to shape the dough.
8. Use a sharp knife to carve a pumpkin face into half of the cookies.
9. Bake the cookies in a preheated oven for about 12 – 15 minutes or until golden. Cool on a wire rack.
10. To make the orange pumpkin cookies, melt the butter and brush the surface of the pumpkin face cookie with the butter and dust with the coloured sugar. Heat the cream until boiling and pour this over the chopped chocolate, stir until melted. Then allow the ganache to cool and thicken. Once thick, spread a layer onto an uncarved cookie and sandwich together with the orange top half.
11. To make the white pumpkin cookies, dust the carved cookies with icing sugar and then spread a layer of jam over the surface of the bottom cookies, sandwich to two together. Enjoy!





Ghost Brownies



Ingredients

Brownies

- X2 sachets Golden Cloud Chocolate Cake Mix
- 6 eggs
- 360 ml Sunflower Oil
- 160g Beacon Heavenly Milk Chocolate, chopped

Frosting

- X1 Golden Cloud Icing Sugar Mix (included in Cake Mix box)
- 150g unsalted butter, room temperature
- 50ml milk
- 2 egg whites
- 100g castor sugar
- Black food colouring



Halloween tip! For a fluffy buttercream frosting, make sure you are using room temperature butter.

Method

Brownies

1. Preheat the oven to 170°C and line a baking tray 35x28x7cm with oil and grease proof paper.
2. In a mixing bowl, add the eggs and oil and whisk to combine.
3. In a separate bowl, add two sachets of the Golden Cloud Chocolate Cake Mix, add the beaten oil and eggs and mix this together with a rubber spatula.
4. Add the chopped chocolate and mix to combine.
5. Add the brownie mixture to the prepared baking tin, and use a spatula to press the mixture into the tin to create an even layer.
6. Bake in a preheated oven for 25 minutes, remove the brownies from the oven and tap the tray on a counter surface to release some of the air trapped inside of the brownies.
7. Allow the brownies to cool in their tin until room temperature before placing the brownies onto a serving plate.

Frosting

1. In a bowl of a stand mixer fitted with a paddle attachment, add the butter and one sachet of the Golden Cloud Chocolate Cake Mix Icing Sugar. Beat until combined.
2. With the mixer's motor running at a low speed, add the milk.
3. Once added, scrape down the sides of the bowl with a rubber spatula and beat again until light and fluffy.
4. Spread the frosting over the surface of the cooled brownies.
5. To make the meringue ghosts, add the egg whites and castor sugar to a heatproof bowl set over a saucepan of simmering water. Whisk continuously until the sugar has melted.
6. Once the sugar has melted, add the egg white mixture to a bowl of a stand mixer fitted with a whisk attachment, and beat at medium high speed for about 10 minutes or until stiff peaks form.
7. Remove ¼ cup of the meringue, and add this to a small bowl with a few drops of black food colouring. Place this into a piping bag fitted with a small round nozzle suited for fine detail.
8. Place the remaining meringue into another piping bag fitted with a plain round nozzle with about a 0.5cm diameter.
9. Pipe ghosts onto the chocolate frosting, and use the black meringue to add the eyes and mouth. Slice, serve, and enjoy!



Halloween Cookies



Ingredients

Cookies

- 200g unsalted butter
- 100g castor sugar
- 1 egg
- 1 egg yolk
- 1 tsp vanilla essence
- 300g Golden Cloud Cake Flour
- 30g black cocoa powder
- ½ tsp salt

Buttercream

- 250g icing sugar
- 80g unsalted butter, room temperature
- 25 ml milk
- 1 tsp vanilla essence
- Orange, purple, green food colouring
- Edible spooky eye sprinkles



Halloween tip! Make sure your cookie dough is chilled before trying to roll it out, if it's still room temperature rolling and shaping your cookies will be difficult.

Method

Cookies

1. Add the butter and sugar to a food processor. Pulse at medium-high speed until well combined.
2. First, add the whole egg to the creamed mixture with the food processor running, and beat until combined. Then add the egg yolk and vanilla and beat until well combined.
3. Sift together the flour, cocoa powder, and salt.
4. Add the dry ingredients to the egg and butter mixture all at once.
5. Pulse until a dough forms, do not overmix.
6. Remove the dough from the food processor, cover it in plastic wrap, and refrigerate for an hour.
7. Preheat the oven to 160°C and line two large baking trays with baking paper.
8. Remove the chilled dough from the fridge and roll it out on a floured work surface to a thickness of ½ cm using a rolling pin.
9. Cut about 50 circles out from the dough using a round 10cm diameter cookie cutter and place the cookies onto an oven tray lined with baking paper. Bake in a preheated oven for 12 minutes or until the cookies are baked. Allow the cookies to cool on a cooling rack.

Buttercream

1. In a bowl of an electric mixer fitted with a paddle attachment, add the butter and icing sugar. Beat at medium speed until the mixture looks like fine breadcrumbs.
2. In a jug combine the milk and vanilla, with the mixer's motor running at low speed slowly add the milk mixture. Continue until it has all been added. Then increase the speed of the mixer to medium-high. Beat until light and fluffy, scraping down the sides of the bowl often.
3. Separate the frosting into three bowls, and colour each bowl of frosting a different colour.
4. Add the coloured frosting to three separate piping bags.
5. Pipe a dollop of frosting onto half of the cooled cookies, then place a plain cookie on top of this to create a cookie sandwich.
6. Decorate the cookies with edible spooky eye sprinkles, serve and enjoy!





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